

Wedding Breakfast Feasts

Our feasts are just that, for the eyes as well as the tummy! An array of yummy hearty food, beautifully displayed on a table ready to be enjoyed

Of course, everything is made and prepared by us! Amongst other things, you can expect homemade patés, poached fish, roast meats and salads with zingy homemade dressings. If you choose one of our feasts for your wedding day, prepare for some satisfied bellies!



Main Courses

All of our main courses are served with your choice of salads and side dishes from our menu overleaf

Yorkshire Reared Hog Roast and Crackling

our specialty is served with homemade sage and onion stuffing, homegrown apple sauce and artisan rolls

Spring Lamb

whole yorkshire spring lamb with homemade mint sauce served with artisan rolls

Yorkshire BBQ

our own recipe beef burgers, farm pork sausages and marinated chicken skewers served with crusty and soft artisan rolls with english butter and a selection of pickles and chutneys

Yorkshire Farmers Banquet

hand carved yorkshire ham, poached salmon sides, award winning pork pies, free range scotch eggs, homemade herby chicken roll, balsamic pickled onions, selection of yorkshire chutneys and pickles, artisan rolls and english butter

Italian Feast

cured meats and italian cheeses, artisan breads, bruschetta and breadsticks with dips of rocket and walnut pesto, tomato confit, and olive tapenade, marinated vegetables, olives, sundried tomatoes and marinated mini mozzarella, caprese salad and garlic and cheese stuffed sharing bread

Afternoon Tea

selection of miniature sandwiches, herby homemade sausage roll and savoury scone with wensleydale and spicy tomato chutney. Homemade fruit scones with clotted cream and homemade strawberry preserve. Selection of cakes and patisserie to include; mini summer fruits pavlova, lemon posset with a ginger crunch, orange and almond chocolate brownie and chocolate and honeycomb caramel tart served with a pot of tea and coffee with milk and sugar



Salads

orange-dressed spinach mixed pepper and avocado salad
balsamic-dressed rocket and tomato salad with parmesan and pine nuts
mixed leaf, sweet pear and pecorino with pomegranate dressing
beetroot, feta and watercress salad with walnuts and honey balsamic glaze

three bean salad with spicy chimichurri vinaigrette
crunchy homemade traditional coleslaw
new potato and chive salad
cous cous and chickpea salad with crunchy mixed vegetables and moroccan spices
italian pasta salad with confit tomatoes, garlic and olives
citrus and nutty quinoa superfood salad
beef tomato and buffalo mozzarella salad with basil and extra virgin olive oil

Hot Side Dishes

herby roast new potatoes
'proper' chunky chips with skin on cooked in dripping
roast herby mediterranean vegetables



Desserts

Choose 2 of any of the following selection or choose up to 5 for an indulgent dessert table!

Chocolate and Salty Caramel Tart

sweet pastry base filled with a chewy salted caramel topped with a rich dark chocolate mousse and served with honeycomb

Ginger and Honeycomb Cheesecake

crunchy ginger biscuit base with homemade stem ginger and chocolate covered honeycomb through a creamy vanilla cheese topping

Tangy Lemon Tart

crisp shortcrust base topped with homemade lemon curd filling, served with dark chocolate curls

Mango and Passionfruit Pavlova

meringue topped with passionfruit chantilly cream and mango and passionfruit pieces

Classic Eton Mess

meringue, crushed and mixed into an indulgent cream with raspberry coulis and strawberries

Chocolate and Raspberry Roulade

light chocolate cake filled with rich chocolate mousse and raspberries bound in fresh whipped cream

Chocolate Brownie

rich, indulgent chocolate brownies served with raspberry mascarpone cream

Cheese Table

selection of yorkshire cheeses served with fruit, yorkshire pickle, english butter and crackers

